

APPETIZERS

- Bang Bang Shrimp**– coconut crusted, sweet chili aioli 17
- Jumbo Lump Crab Cake**-roasted corn & red pepper relish, house made remoulade 16
- Soft Shell Crab** – fried, over mango slaw, with a cilantro and lime aioli 17
- Loaded Tuna Poke*** – ahi tuna, mango, avocado over plantain “nachos” topped with ponzu and spicy mayo 18
- gf* **Shrimp Cocktail**– cocktail sauce, dragon aioli, lemon 17
- Grilled Octopus**– marinated & grilled, over tabbouleh salad and herbs 18
- Bavarian Jumbo Pretzel**– house made white cheddar beer cheese 11

Mac & Cheese- creamy cheese sauce, bread crumb dust 11

Add Truffle– 7 Lobster– 14 Chicken–6 Bacon-6

- gf* **Oysters 1/2 Shell***– local oysters, cocktail & mignonette sauce, lemon 15
- gf* **Clams 1/2 Shell***-Little Neck clams, cocktail sauce, lemon 12
- Mussels**– smoked chorizo, tomato, garlic & white wine herb sauce 16
- PJ Stuffies**– baked stuffed clam, shrimp, bacon, red bell pepper, celery, herbs, panko 16
- WAVE Calamari**– flash fried, marinara sauce 16
- Charcuterie Board**– sopressata, spicy capicola, seasonal artisanal cheeses, fig jam, Concord grapes, toasted nuts, apple with honey, crostini & crackers 23
- Burrata**– heirloom tomato bruschetta, pea shoots, crostini, balsamic glaze 14
- gf* **Street Corn Shrimp**– corn crusted shrimp topped with melted jack cheese, roasted corn pico de gallo, and lime 17



LOBSTER ROLLS

- Lobster Roll (cold)**– claw and knuckle meat, celery, peppers, seasoned mayo, fries 35
- Lobster Roll (warm)**– claw and knuckle meat, warm herb butter sauce, fries 35

Seafood Tower-

Clams, Oysters, Shrimp Cocktail, Lobster Tail, Snow Crab Claws

105

gf = gluten free *V* = vegan

GREENS

Add Chicken 10, Shrimp 18, Salmon 16, Steak 18

- Caesar**- brioche croutons, parmigiana crisp 12
- Summer Berry Spinach** – baby spinach, blueberries, strawberries, goat cheese, candied pecans, pickled red onion, raspberry vinaigrette dressing 16
- Asian Chopped Salad**– Napa cabbage, bell pepper, julienne carrots, scallions, peanuts, fried wonton strips, sesame ginger dressing 16
- gf*
v **Field Green Salad**– cucumber, tomato, shaved carrots, red onion, choice of dressing 12
- Southwest Wedge**– baby iceberg, black beans, corn, avocado, pico de gallo, fried onion straws, avocado ranch dressing 14
- Crispy Calamari Salad**– watercress, pickled peppers, mandarin oranges, shaved fennel, lemon shallot vinaigrette, topped with famous WAVE Calamari 22

**This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness especially if you have certain medical conditions . Before placing your order please inform your server if a person in your party has a food allergy*

ENTREES

Stuffed Shrimp – lobster & crab Ritz cracker stuffing, mashed potato and seasonal vegetables	28
Fish & Chips – Guinness beer battered cod, shoestring French fries, tartar sauce	18
Sea Scallops – Diver Sea Scallops, warm marble potato salad, maux choux	36
Chicken Kabobs – marinated chicken, bell pepper, red onion and pineapple kabobs, rice pilaf, cilantro lime aioli drizzle	26
Shrimp & Scallop Scampi – sautéed over linguine, in a garlic white wine, butter sauce	36
White Truffle Ravioli – sautéed with grape tomatoes & spinach, lobster cognac cream sauce	30
Rolled Stuffed Fluke – Long Island Fluke, stuffed with crabmeat Ritz cracker stuffing, rice pilaf, seasonal vegetable, beurre blanc	36

SIDES

Rice Pilaf	8
Mashed Potato	6
Sweet Potato Fries with Marshmallow Dip	9
Truffle Fries with Truffle Aioli	10
Shoestring French Fries	6
Sautéed Seasonal Vegetables	6
Corn on the Cob	4
Sautéed Spinach	6

FISH

Seared Salmon – Organic Faroe Island Salmon, scallion pancake, baby bok choy, honey ginger glaze	32
Grilled Swordfish – over rice pilaf, avocado, pico de gallo	34
Catch of the Day – served with mashed potatoes and seasonal vegetable, pineapple salsa	34
Seared Tuna – Ahi Tuna pan seared over purple potato puree, sautéed mustard greens, coconut espagnole and pineapple coulis	36
Whole Fish – chef’s local choice, seasoned with homemade herb blend	M/P

2LB Lobster

Steamed, served with local corn on the cob and red potatoes

M/P

STEAKS

10 Oz Flat Iron* – marinated & hand cut, WAVE steak sauce	28
8 Oz Filet Mignon* – CAB hand cut, WAVE steak sauce	44
16 oz Shell Steak* - hand cut, WAVE steak sauce	40

Executive Chef– Justin Staudt